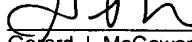


CERTIFICATE OF MAILING

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on March 2, 2006


Gerard J. McGowan, Jr.
Reg. No. 29,412
Attorney for Applicant(s)

March 2, 2006
Date of Signature

PATENT

Dan
CASE #F3315(C)
UNUS #02-0539-UNI

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Bartkowska et al.
Serial No.: 10/664,101
Filed: September 17, 2003
For: Frozen Aerated Products

Group: 1761
Examiner: Adepeju Omolola Pearse
Englewood Cliffs, New Jersey 07632

INFORMATION DISCLOSURE STATEMENT

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Sir:

Documents relating to the above-identified application are submitted herewith. These documents are intended for the Examiner's information and for citation with the instant case. This submission does not constitute either a representation that a thorough search has been made or an admission that the documents cited herein are properly citable against the above-captioned patent application. Any comments accompanying the document are not intended to take the place of the Examiner's

independent consideration of each document. An attached PTO Form 1449 lists all the documents.

GB Search Report on Application No. GB 0221565.5 dated February 14, 2003

European Search Report on Application No. EP 03 25 5095 dated January 21, 2004

GB 2094128

WO 01/50879

WO 98/18350

WO 98/09534

WO 98/09536

EP 1180329

WO 94/10854

Koxholt, M.; McIntosh, T.; Eisenmann, B. (1999): Enhanced stability of ice cream by suing particulated whey proteins. European Dairy Magazine 10(1): 14-15

United States Department of Agriculture (USDA) authorized Commercial Item Description AQ-A-20252A dated June 5, 2000

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AOAC International. 1995. "Total, soluble and insoluble dietary fiber in foods". AOAC Official Method 991.43. Official Methods of Analysis, 16th ed.

Souci, Fachmann and Kraut Food Composition and Nutrition Tables 1986/7 3rd revised and completed edition. The data for strawberry appears on page 793, the data for apple on page 764 and the data for mango on page 868.

EP 0 220 836

EP 0 546 200 B1 (with Derwent abstract)

EP 0 710 074 B1

EP 0 883 350 B1

EP 1 110 460 A1

U.S. Patent No. 3,914,441

U.S. Patent No. 4,021,583

U.S. Patent No. 4,143,172

U.S. Patent No. 4,244,981

U.S. Patent No. 4,334,155

U.S. Patent No. 4,410,555

U.S. Patent No. 4,435,439

U.S. Patent No. 4,368,211

U.S. Patent No. 4,500,553

U.S. Patent No. 4,609,561

U.S. Patent No. 4,816,283

U.S. Patent No. 4,830,868

U.S. Patent No. 4,948,614

U.S. Patent No. 4,954,360

U.S. Patent No. 4,971,824

U.S. Patent No. 5,633,029

U.S. Patent No. 5,645,881

U.S. Patent No. 5,665,413

WO 89/00817

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WO 97/26799

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U.S. Patent Application No. 2003/147995 A1 (corresponds to AU 2002323507)

U.S. Patent No. 6,423,359

U.S. Patent No. 4,400,406 A
AU 2002259285 (with Derwent abstract)
FR 2 369 801 A (with Derwent abstract)
EP 1 072 196 A
U.S. Patent No. 4,971,824
U.S. Patent No. 6,511,694

Since a first Office Action on the merits has already issued, please consider the information and charge the \$180.00 fee under 37 C.F.R. § 1.17(p) to Deposit Account No. 12-1155. Please charge any additional fees or credit over payment to Deposit Account No. 12-1155. Triplicate copies of this letter are enclosed.

Respectfully submitted,



Gerard J. McGowan, Jr.
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Reg. No. 29,412

GJM:pod
(201) 894-2297

independent consideration of each document. An attached PTO Form 1449 lists all the documents.

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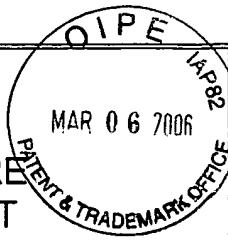
WO 01/47369

WO 01/50879

U.S. Patent Application No. 2003/147995 A1 (corresponds to AU 2002323507)

U.S. Patent No. 6,423,359

FORM PTO-1449

INFORMATION DISCLOSURE
STATEMENT BY APPLICANT

ATT'Y DOCKET NO. F3315(C)

SERIAL NO. 10/664,101

APPLICANT: Bartkowska et al.

FILING DATE: September 17, 2003

GROUP: 1761

U.S. PATENT DOCUMENTS

EXAMINER INITIALS		DOCUMENT NO.	DATE	NAME OF INVENTOR	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
	1	3,914,441	10/21/75	Finney et al.			
	2	4,021,583	05/03/77	Arden			
	3	4,143,172	03/06/79	Mitchell et al.			
	4	4,244,981	01/13/81	Blake			
	5	4,334,155	06/08/82	Gieschen et al.			
	6	4,410,555	10/18/83	Richardson			
	7	4,435,439	03/06/84	Morris			
	8	4,368,211	01/11/83	Blake et al.			
	9	4,500,553	02/19/85	Liggett et al.			
	10	4,609,561	09/02/86	Wade et al.			
	11	4,816,283	03/28/89	Wade et al.			
	12	4,830,868	05/16/89	Wade et al.			
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	16	5,633,029	05/27/97	Cox et al.			
	17	5,645,881	07/08/97	Tancibok et al.			
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	19	2003/147995 A1	08/07/03	Koss et al. (corresponds to AU 2002323507)			
	20	6,423,359	07/23/02	Bravermann			
	21	4,400,406	08/23/83	Morley et al.			
	22	4,971,824	11/20/90	Jonas			
	23	6,511,694	01/28/03	Huang et al.			

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EXAMINER INITIALS		DOCUMENT NO.	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES OR NO
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	25	01/50879	19 Jul 01	WO			
	26	98/18350	07 May 98	WO			
	27	98/09534	12 Mar 98	WO			
	28	98/09536	12 Mar 98	WO			
	29	1180329	20 Feb 02	EP			
	30	94/10854	26 May 94	WO			
	31	0 220 836	06 May 87	EP			

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FOREIGN PATENT DOCUMENTS (CONTINUED)

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35	1 110 460	27 Jun 01	EP				
36	89/00817	09 Feb 89	WO				
37	94/04043	03 Mar 94	WO				
38	97/26799	31 Jul 97	WO				
39	01/47369	05 Jul 01	WO				
40	01/50879	19 Jul 01	WO				
41	2002253285	11/02	Australia (corresponds to WO 02/094035)				
42	2 369 801	07 Jul 78	FR – with Derwent abstract				
43	1 072 196	31 Jan 01	EP				

OTHER DOCUMENTS

44	GB Search Report No. GB 0221565.5 dated 14 Feb. 2003
45	European Search Report No. EP 03 25 5095 dated 21 Jan. 2004
46	Koxholt, M.; McIntosh, T.; Eisenmann, B. (1999): Enhanced stability of ice cream by suing particulated whey proteins. European Dairy Magazine 10(1): 14-15)
47	United States Department of Agriculture (USDA) authorized Commercial Item Description AQ-A-20252A dated June 5, 2000
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EXAMINER	DATE CONSIDERED
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EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THORUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED. INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.